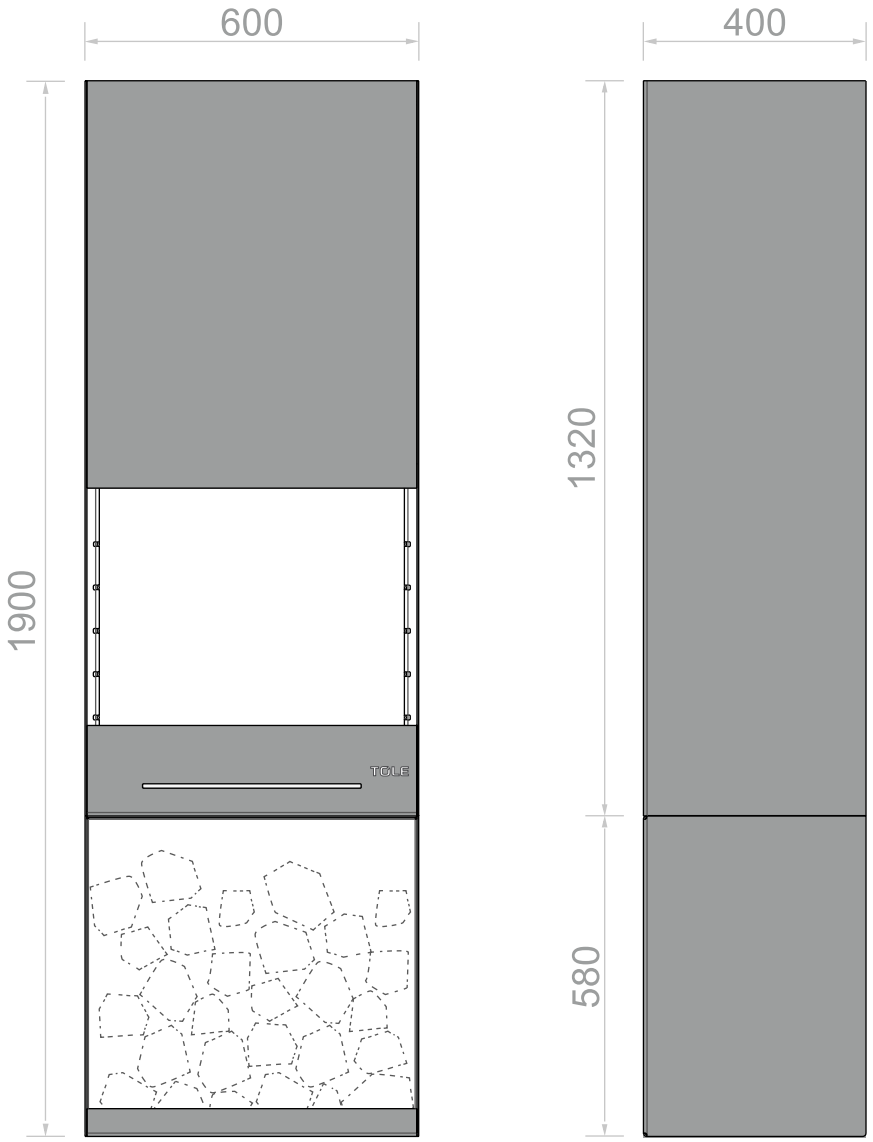

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1. GENERAL POINTS

A. Contact details

The TOLE K60 barbecue is designed and manufactured in Belgium by:
iol Strategic Design SCRL
6 Rue des Chasseurs Ardennais
4031 Angleur (Belgium)
Fax : +32 (0)4 246 11 87 Email : info@tole.be
www.tole.be

B. General safety instructions

Take care when using your barbecue. Failure to use your barbecue appropriately, reasonably or in accordance with this user guide may be hazardous.

1. In line with European standard EN 1860-1, your attention is drawn to the following safety instructions:

WARNING! This barbecue will become very hot, do not move it during operation.

Do not use indoors!

WARNING! Do not use spirit or petrol for lighting or relighting! Use only firelighters complying to EN 1860-3!

WARNING! Keep children and pets away

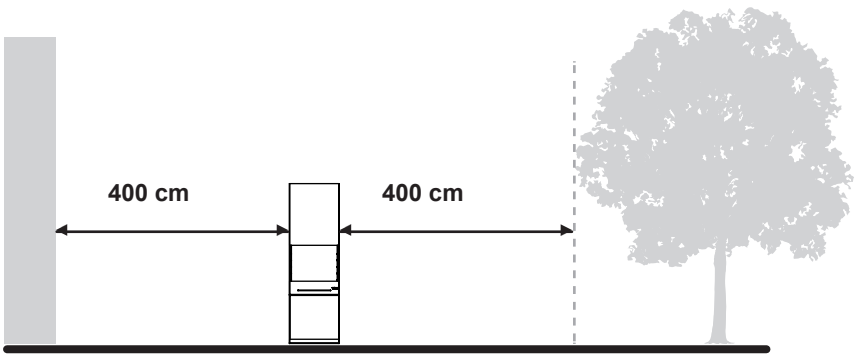
2. Your barbecue will become hot during cooking.

Never leave your barbecue unattended or within reach of children or pets.

3. Position the barbecue on firm, level ground, away from anything flammable or sensitive to heat. Flammable materials include, for example, wood (treated or otherwise) on decking, patios and porches.

Do not use this barbecue in enclosed spaces or covered areas, or within 4 metres of flammable materials.

To avoid accidents, do not use the barbecue in strong winds. Always keep a bucket of water or sand nearby.



4. Always use dry, treated charcoal which meets standard NBN M 11-001, EN 1860-2 or DIN 51749. If you use solid, liquid, paste or gel firelighters, they must comply with standard EN 1860-3. To check that your charcoal and firelighters comply with the above-mentioned standards, inspect the packaging to see whether these standards are indicated.

Do not use any fuels other than those mentioned above. Do not use petrol, alcohol, or any other highly volatile or flammable liquid that does not comply with European standards to light the charcoal.

Do not add any lighter substance (solid, liquid, paste or gel) or charcoal impregnated with such a substance to hot or glowing charcoal.

Close the firelighter packaging or ensure the lighter fluid or gel container is sealed after use and store it away from the barbecue.

5. Keep electrical devices, cables and cords away from the barbecue and areas where people are walking.

6. Use barbecue utensils with suitably long, heat-resistant handles.

Do not wear clothing with baggy sleeves when lighting or using the barbecue.

Never touch the cooking grill, grate, ash, charcoal or the barbecue itself to check they are hot.

7. Do not remove the ash until all the charcoal has been burnt, until it is fully extinguished and the barbecue has cooled down.

8. Incorrect assembly of the barbecue may be hazardous to your safety and property.

Please follow the attachment and assembly instructions included in this manual (section 2 A).

Do not use the barbecue if any of its component parts are missing.

9. Using your barbecue in the rain may have a negative impact on its service life.

C. TOLE K60 barbecue: specifications, components and dimensions

1. Specifications
TOLE K60 Bonfire & Barbecue

2. Components
Your Tole K60 barbecue is made from Corten steel (casing, storage tray and upper plate). It also contains stainless steel parts (grill support backing, left grill support, right grill support, grate, hood, cooking plate and removable handles).

3. Dimensions and weight
60 * 40 * 190 cm, 126 kg

D. Standards and certification

The TOLE K60 barbecue complies with standard EN 1860-1. It is also TUV-certified (no. 21202821_002).

The certification report can be consulted on our website, at: www.tole.be

2. USING YOUR BARBECUE

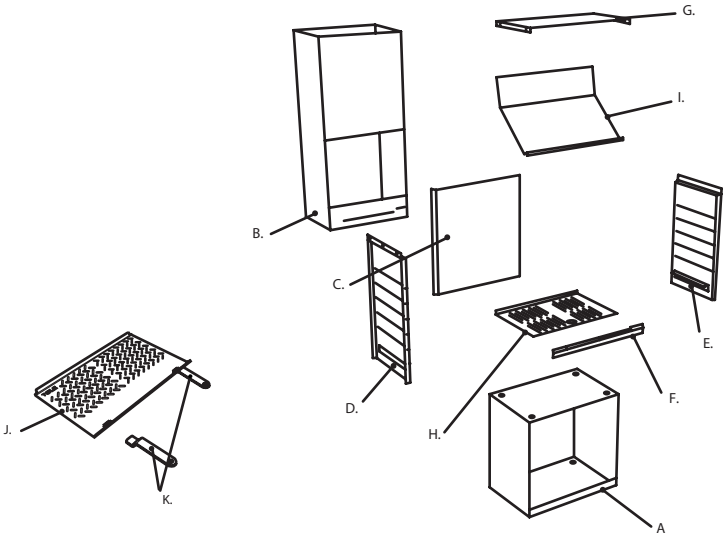
A. Attaching and assembling your barbecue

Your TOLE K60 barbecue includes heavy parts.

The attachment and assembly of the barbecue therefore requires 4 adults to perform the necessary manoeuvres.

1. TOLE K60 barbecue component parts

A. Storage tray
B. Casing
C. Grill support backing
D. Left grill support
E. Right grill support
F. Front plate
G. Upper plate
H. Grate
I. Hood
J. Cooking plate
K. Removable handles



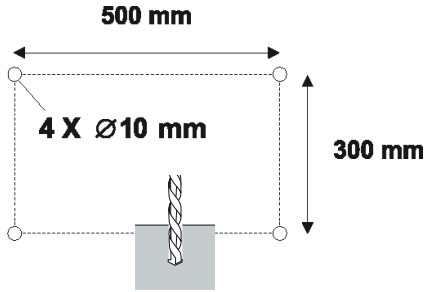
2. Attaching and assembling your barbecue

WARNING! To avoid accidents, your barbecue must be attached to a stable horizontal support prior to use!

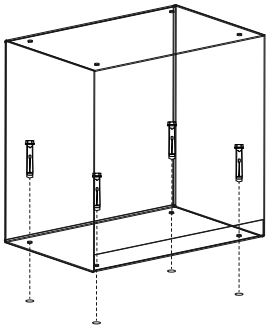
You may need to prepare the ground before attaching the barbecue using the pegs provided.

It should be attached to uncracked concrete only. The concrete slab should have the following minimum dimensions: L=80 cm; w=60 cm; thickness=15 cm. We recommend that you place the barbecue at least 10 cm from your patio.

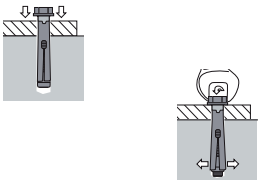
Adequate floor protection is required to protect the floor covering from traces of rust caused by natural erosion of the Corten steel in several of the barbecue parts.



Drill 4 holes with a diameter of 10 mm as shown on the diagram. The depth should be at least 110 mm.



Position the storage tray above the holes.



Hammer the pegs into the holes. Tighten the pegs in using a spanner.

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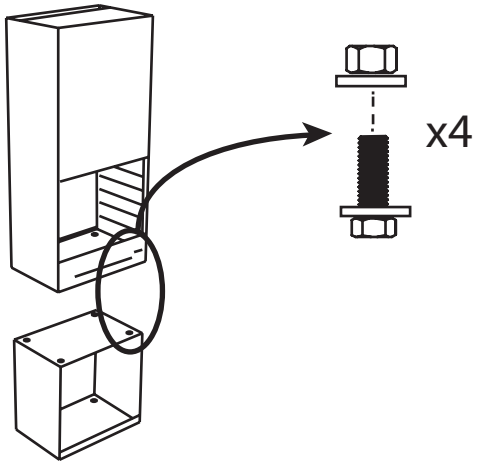
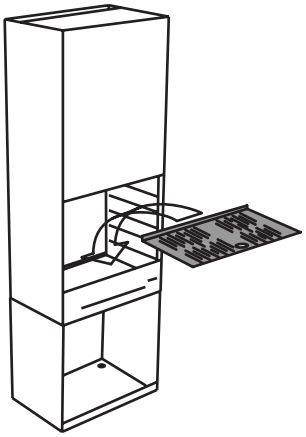


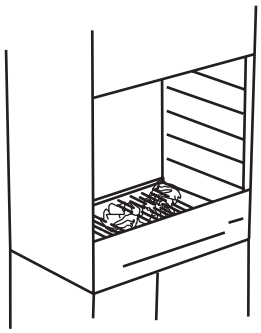
Position the upper section of the barbecue on the storage tray. Assemble the two sections using the screws provided.



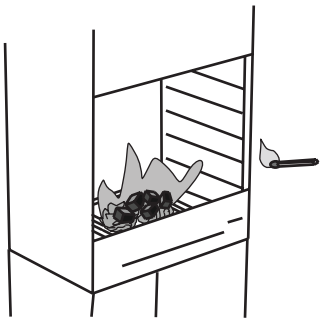
Position the grate in the barbecue.

B. Using your barbecue for the first time – Starting the barbecue

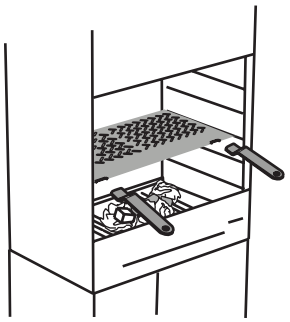
The barbecue should be heated and the burning matter should be kept red-hot for at least 30 minutes prior to cooking.



Place the firelighters or crumpled up newspaper in the middle of the grate. Only use firelighters which comply with standard EN 1860-3 – these are non-toxic, odourless and do not add any unwanted taste to the food.



Half-fill the grate with charcoal. Use dry, treated charcoal which meets standard NBN M 11-001, EN 1860-2 or DIN 51749.
Do not overload the tray (max. 50%).
Light the fire using a long match.



Wait for a layer of ash to cover the burning matter before cooking.
Once the charcoal is covered with a fine layer of light grey ash (this will usually take 25-30 minutes), arrange the charcoal using long-handled pincers, then position the cooking plate(s) using the removable handles.
Remove the handles once the plate is in position.

C. Food safety and cooking tips

1. Before cooking...
Wash your hands thoroughly with hot, soapy water before preparing food and after handling raw meat, poultry and fish (fresh or frozen).
Never defrost frozen food in the open air or at room temperature. Leave to defrost in the refrigerator.

2. During cooking...
Allow the charcoal to burn until it is covered with a thin layer of light grey ash before putting food on the barbecue.
To get a smokier flavour, add wood chips or damp fresh herbs such as rosemary, thyme or laurel leaves. Place the wood or damp herbs directly on top of the charcoal before cooking.
Never grill food in the flames. When cooking fatty foods, we recommend the use of a flameproof grill pan.
To avoid meat becoming dry, do not pierce with a fork.
Unless otherwise instructed, turn foods once only.
A light application of oil will glaze your food all over and prevent it sticking to the cooking grill. Always apply oil to food (using a brush or spray), and not to the cooking grill.

3. After cooking...
Never place cooked food on a plate that has been in contact with raw meat, poultry or fish (fresh or frozen).
Before use, wash plates and cooking utensils that have come into contact with raw food (fresh or frozen) with soapy water, then rinse.

D. Bonfire usage

For your convenience, this Tole K60 barbecue can also be used as a garden bonfire.

To use your Tole K60 in this way, we suggest that you follow these instructions. Once you have finished eating, get the fire going (using paper, pieces of wood, logs, etc.) for a pleasant evening, whatever the season.

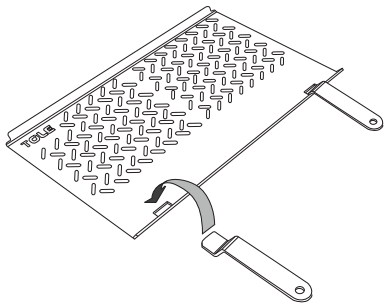
Please note that outdoor fires, such as garden bonfires, may be subject to local regulations. Please consult your community regulations for the location where the barbecue is to be used for lighting.

E. Accessories: cooking grill, removable handles and storage tray

1. Cooking grill and removable handles

WARNING ! The removable handles for the cooking plates have been designed to be removed from the barbecue during cooking.
Always use suitable gloves when touching the handles. Failure to respect these instructions leaves you open to the risk of burns.

Any action performed near the barbecue grate should be done using gloves suitable for use in high temperatures and fire.



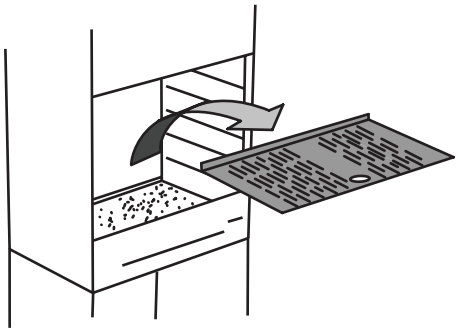
2. Storage tray

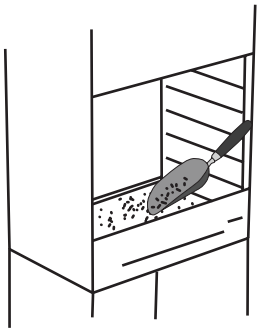
The storage tray can hold logs up to a maximum of 33 cm in length. Position logs to leave the safety information markings visible. Do not place logs on top of the warning notice.

3. CARING FOR YOUR BARBECUE

Your barbecue will need to be cleaned on a regular basis. Always follow the cleaning and care instructions given here.
The entire cooking area of the barbecue should be cleaned regularly.

A. Cleaning the cooking area





After usage, empty the ash from the barbecue using a suitable implement.
Make sure the barbecue has completely cooled down.
Remove the grate before clearing out the ash.
Wash the grills with hot water and a soft brush suitable for cooking grills.
It is not necessary to wash the cooking grills after each use. Simply remove food residue using a wire brush or a scouring pad, then wipe the grill with kitchen paper.
Do not use sharp objects to clean the cooking grill or remove ash, or abrasive cleaning agents on the cooking grills or the barbecue itself, as this may damage the surface finish.

B. Special precautions for stainless steel parts

To avoid the formation of rust on stainless steel parts, avoid any contact with chlorine, salt or iron.

4. GUARANTEE TERMS

The TOLE K60 barbecue is designed and manufactured with the utmost care and attention.

If, despite our best efforts, your barbecue is defective, Belgian law concerning manufacturing defects shall apply.
The purchaser (end user) shall be covered by this guarantee provided that he/she was unaware of, or could not be expected to have been aware of, the manufacturing defect at the point of purchase, and where such defect appears within two years of the delivery date. The delivery date shall be the date mentioned on the sales invoice issued to the purchaser by Tole.
The purchaser must inform the vendor of his/her intention to exercise the statutory guarantee, in writing, no later than two months after the date on which the defect was observed.
The guarantee shall not cover defects caused during transit and/or incorrect storage of the product by the vendor or at its premises, where such storage is the exclusive responsibility of the vendor.

It shall not cover defects arising as a result of incorrect assembly and/or subsequent use, where such use does not comply with the user guide. Furthermore, it shall not cover any modifications made to the barbecue or its components.

The guarantee shall not cover wear or damage caused by improper or negligent care and cleaning, earthquakes or bad weather such as hailstones, storms and tornadoes, or any discolouration caused by direct or atmospheric exposure to chemical products.